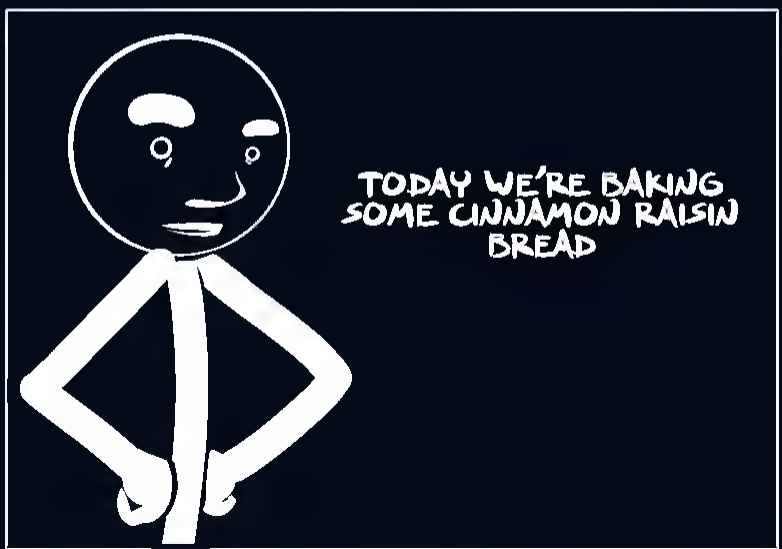
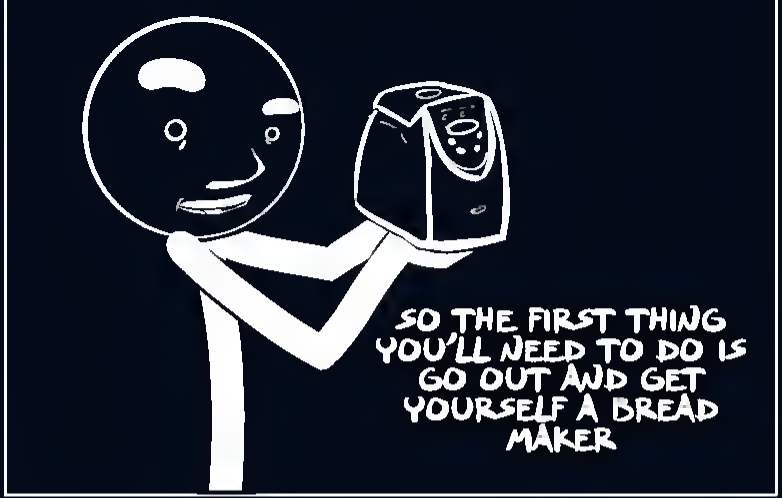
COOKING COMICALLY




SO THE FIRST THING YOU'LL NEED TO DO IS GO OUT AND GET YOURSELF A BREAD MAKER

NAH, I'M JUST F***'IN WITH YOU.
YOU ONLY NEED A SPATULA AND SOME BOWLS.

I MEAN... I KNOW THAT'S PROBABLY STILL TOO MUCH FOR YOU, BUT I'M DOING

GET TO THE STORE

THE DOUGH

Milk
¾ Cup 180ml

Hot Water
½ Cup 120ml

Dry Active Yeast
2 Tsp ~5g

Eggs
2

Butter
¼ Cup 55g

Sugar
¼ Cup 50g

Salt
1 Tsp 6g

All-Purpose Flour
4 Cups 600g

Raisins
1 Cup 150g

Canola Oil
1 Tbsp 15ml

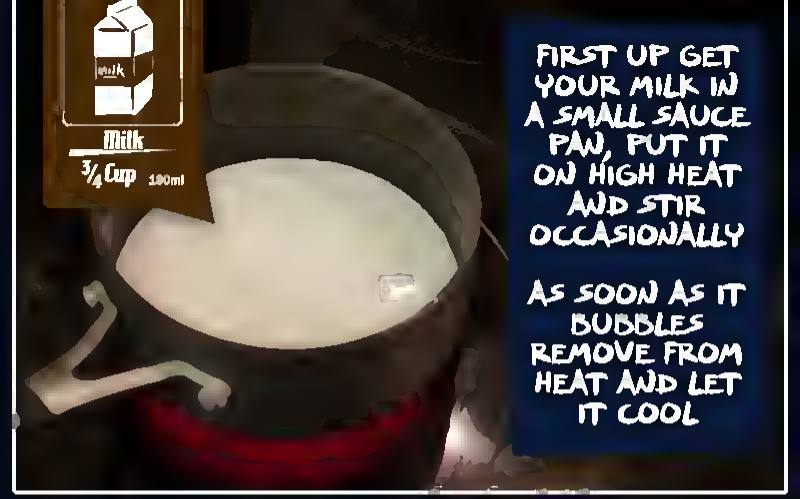
THE CINNAMON SWIRL

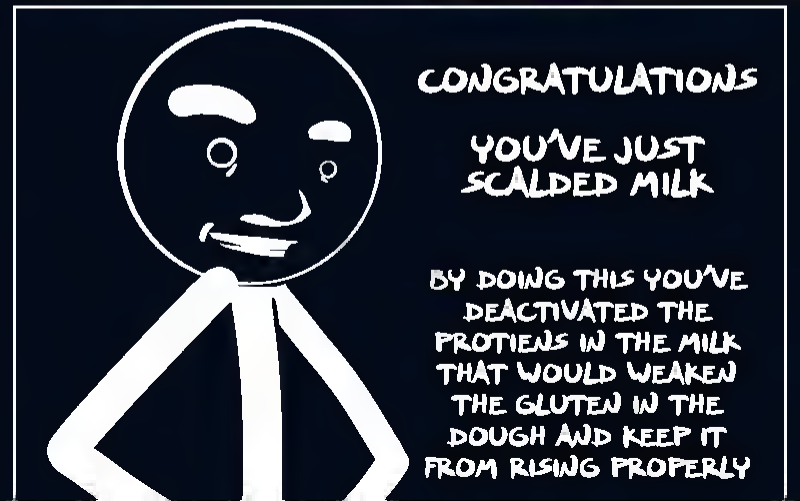
Milk
1 Tbsp 15ml

Sugar
3 Tbsp 40g

Brown Sugar
3 Tbsp 40g

Cinnamon
1 Tbsp 8g


Milk
3/4 Cup 180ml
FIRST UP GET YOUR MILK IN A SMALL SAUCE PAN, PUT IT ON HIGH HEAT AND STIR OCCASIONALLY
AS SOON AS IT BUBBLES REMOVE FROM HEAT AND LET IT COOL


CONGRATULATIONS
YOU'VE JUST SCALDED MILK
BY DOING THIS YOU'VE DEACTIVATED THE PROTIENS IN THE MILK THAT WOULD WEAKEN THE GLUTEN IN THE DOUGH AND KEEP IT FROM RISING PROPERLY

SCIENCE
Hot Water
½ Cup 120ml
Dry Active Yeast
2 Tsp ~5g
ALSO WHILE THE MILK IS GOING MIX YOUR YEAST IN WITH HOT WATER AND LET IT SIT UNTIL IT STARTS TO THICKEN AND FOAM A BIT

THIS SHOULD TAKE AROUND 10 MINUTES

Eggs
2

Butter
¼ Cup 55g

Sugar
¼ Cup 50g

Raisins
1 Cup 150g

Salt
1 Tsp 6g

THEN ADD ALL THIS STUFF IN WITH THE NOW ACTIVATED YEAST

ONCE THE MILK IS

COOLED STIR THAT IN SLOWLY AS WELL

MIX IT UP NICE

THEN STIR IN 4

FLOUR 1 CUP AT A TIME
ONCE THE 4TH CUP HAS BEEN MIXED IN, YOU'LL HAVE DOUGH
I'VE GOT THE KNEAD... THE KNEAD FOR SPEED
I MEAN... I'M GOING TO QUICKLY TEACH YOU HOW TO KNEAD DOUGH...

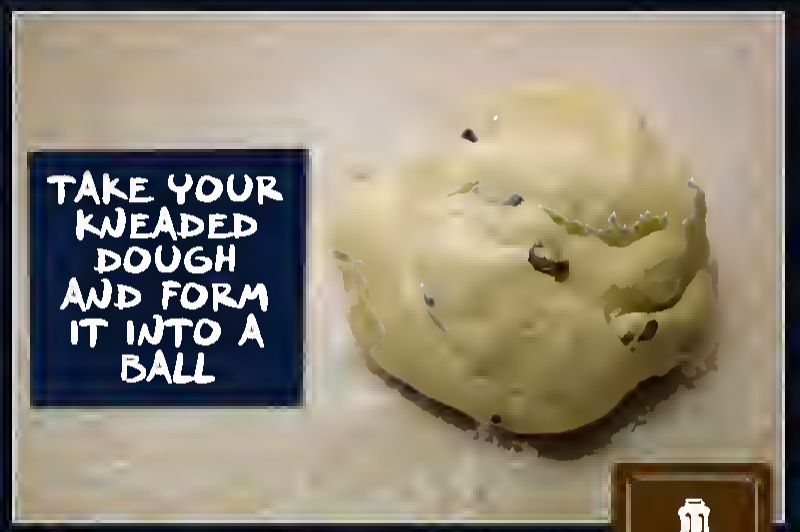
AND USE THE HEEL OF YOUR PALM TO STRETCH THE DOUGH OUT LIKE SO

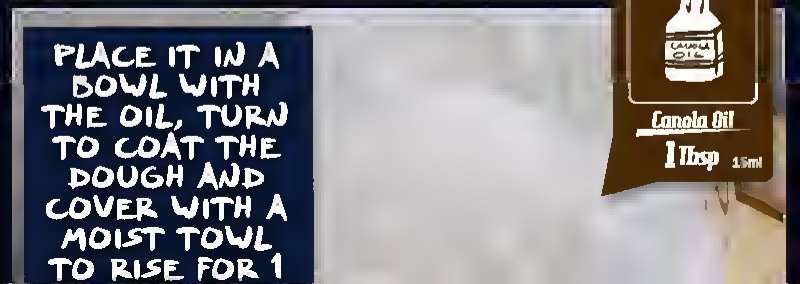
THEN FOLD THE STRETCHED DOUGH BACK OVER ITSELF

ROTATE DOUGH 90 DEGREES

AND REPEAT THIS PROCESS

FOR ABOUT 5-8 MINUTES OR UNTIL THE DOUGH IS SMOOTH





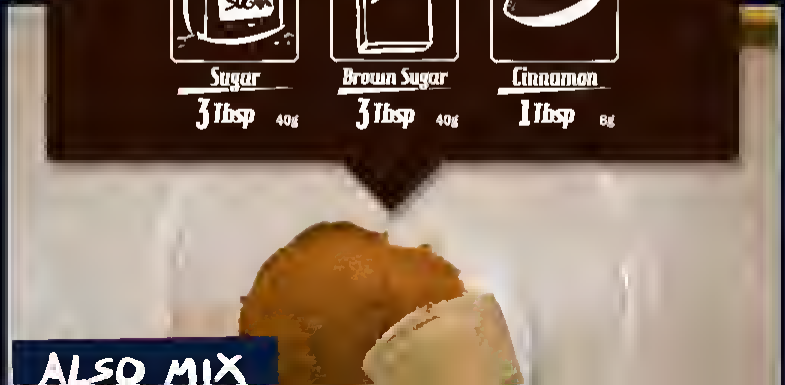
HOUR

THE CINNAMON SWIRL

Sugar
3 tbsp 40g

Brown Sugar
3 tbsp 40g

Cinnamon
1 tbsp 8g

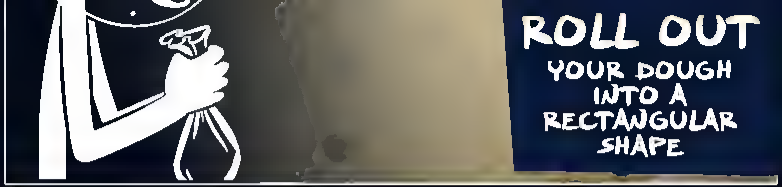


UP THE CINNAMON FILLING

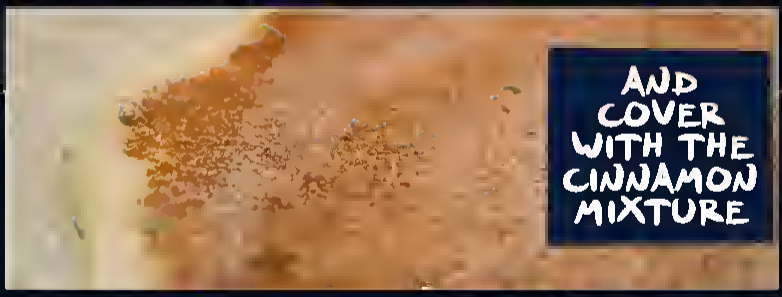
THE DOUGH HAS RISEN

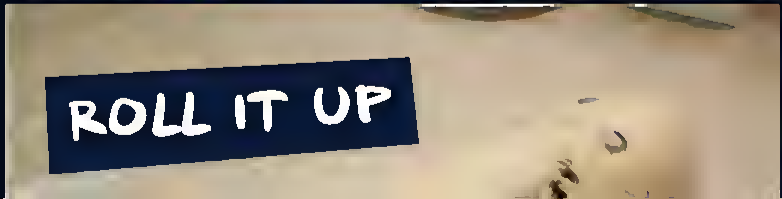
FLOP IT OUT ONTO A LIGHTLY FLOURED SURFACE

WHAT IN THE WORLD IS IN THAT BAG? WHATCHU GOT IN THAT BAG?!


ROLL OUT
YOUR DOUGH INTO A RECTANGULAR SHAPE

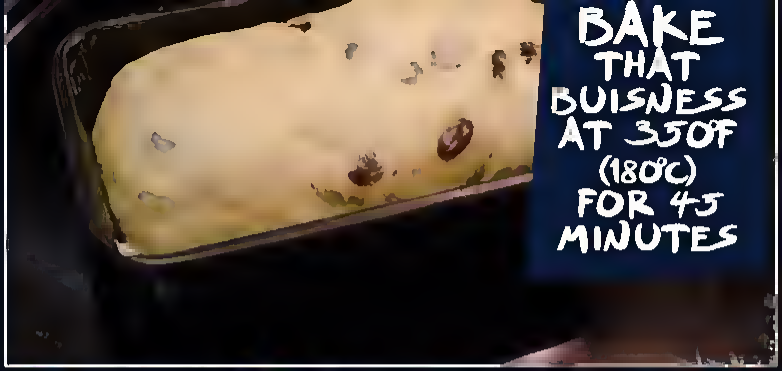
SPREAD A LITTLE MILK OUT OVER THE SURFACE OF THE DOUGH
milk
Milk
1 tbsp 15ml

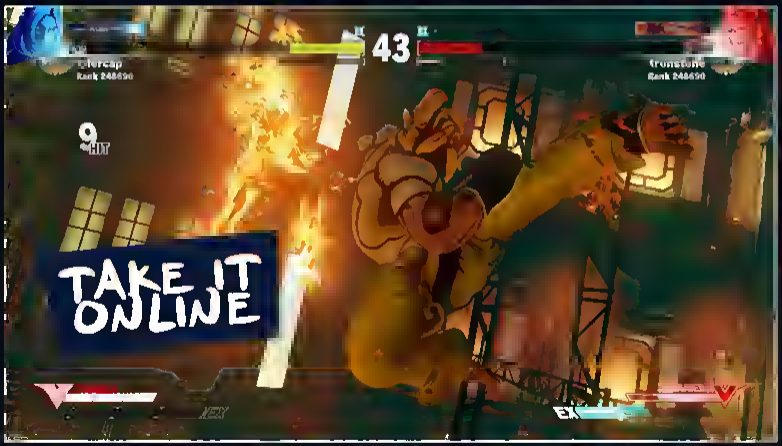

AND COVER WITH THE CINNAMON MIXTURE


ROLL IT UP

FOLD THE ENDS

PLACE IN A WELL GREASED PAN


BAKE THAT BUISNESS AT 350°F (180°C) FOR 45 MINUTES


43
9
HIT
TAKE IT ONLINE

BREAD IS DONE AND LOOKING FABULOUS

TURN IT OUT ONTO A CUTTING BOARD

AND DO WHAT YOU DO WITH THINGS ON CUTTING BOARDS
ENJOY

THE NOTES

- If your yeast doesn't become thicker and a little foamy then that probably means your yeast is no longer active and you should get some new yeast before moving on.

- It's tempting just to toss in the whole yeast packet, but don't. It's too much.

- You really have to let the milk cool down. If you pour it in with everything else while it's still too hot it will cook the eggs and you'll have to start over.

- The game in the screenshot is Street Fighter V. I don't particularly like how it's being released in pieces but, in my opinion the mechanics are as good as they've been since 3rd strike and that makes me happy.

And as always

Thank you for reading

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